

CLAIMS

Sub A1

1. Blend of a health component and a glyceride, wherein the health component is a mixture comprising ursolic acid and oleanolic acid in a weight ratio of 1:99 to 99:1, preferably 5:95 to 95:5, most preferably 15:85 to 15:85 wherein the mixture contains less than 20 wt %, preferably less than 10 wt %, most preferably 1 to 6 wt % of the natural apolar and/or low molecular weight components as present in natural extracts for ursolic acid and oleanolic acid, and wherein the blend contains 1-99 wt % of one or more components selected from mono-, di- and triglycerides as the glyceride.

Sub B5

2. Blend according to claim 1 wherein the natural apolar and/or low molecular weight components are the components that provide an off taste to the natural extract and belong to the class of hydrocarbons, alcohols, fatty acids, triglycerides, ketones and carbohydrates.

Sub A2

3. Blend according to claims 1 and 2 wherein the health component is the mixture according to claims 1 and 2 and which blend contains 5 to 80 wt % of one or more components selected from mono-, di-, and triglycerides as the glyceride.

4. Blend according to claims 1-3 wherein the glyceride part displays a solid fat content measured by NMR-pulse on a non-stabilised fat at the temperature indicated of :
5 to 90 at 5 °C
2 to 80 at 20 °C and
less than 15, preferably less than 10 at 35 °C

5. Blend according to claims 1-4 wherein the blend comprises components A, B and C, wherein:

A = the composition of claims 1 or 2

B = a solid fat with an N20 of more than 20, preferably more than 45, most preferably more than 60 and

C = a fat having at least 40 wt % of fatty acids with 18 C-atoms and having one to three double bonds, in particular fish oils, fish oil concentrates or conjugated linoleic acid glycerides.

A being present in amounts of more than 0.1 wt %, preferably 0.1 to 20 wt %, most preferably 0.2 to 10 wt %

B being present in amounts of 8 to 90 wt %, preferably 25 to 75 wt %, most preferably 40 to 70 wt % and

C being present in amounts of 0 to 85 wt %, preferably 15 to 65 wt %, most preferably 20 to 50 wt %

6. Blend according to claim 5 wherein fat B is selected from the group consisting of palm oil; palm oil fractions; cocoa butter equivalents; palm kernel oil; fractions of palm kernel oil; hardened vegetable oils such as hardened palm oil; hardened fractions of palm oil; hardened soybean oil; hardened sunflower oil; hardened rape seed oil; hardened fractions of soybean oil; hardened fractions of rapeseed oil; hardened fractions of sunflower oil; mixtures of one or more of these oils and interesterified mixtures thereof

7. Blend according to claim 5 wherein fat C is selected from the group consisting of sunflower oil; olive oil; soybean oil; rape seed oil; palm oil olein; cotton seed oil; olein fractions from vegetable oils; high oleic

oil; olein fractions from vegetable oils; high oleic vegetable oils such as HOSF or HORP, fish oils; fish oil concentrates and CLA-glycerides.

8. Blend according to claim 5, wherein the blend contains a component A that also contains isoflavones and/or flavones in amounts corresponding with 0.005 to 5 % of the total amount of ursolic acid and oleanolic acid.

9. Blend according to claim 5 wherein component A is a component isolated from fruit skins such as skins from apples, pears, cranberries, cherries or prunes.

10. Food products with a fat phase comprising at least partly the blend according to claims 1 to 9.

11. Food products according to claim 10 wherein the food product is selected from the group consisting of spreads (fat contents of 10 to 90 wt %); dressings; mayonnaises; cheese; ice creams; ice cream coatings; confectionery coatings; fillings; sauces and culinary products.

12. Food products according to claims 10 and 11 wherein the food product comprises 10 to 90 wt % of a continuous fat phase.

13. Food supplements comprising the blend according to claims 1-9 in encapsulated form.

14. Food supplements according to claim 13, wherein the encapsulating material is selected from: sugars, carbohydrates, gums, hydrocolloids and gelatin.

15. Process for making a blend with the composition according to claims 1 and 9 wherein:

- skins of fruit, in particular skins from apples, cranberries, cherries, prunes or pears are extracted with an organic solvent, in particular selected from the group consisting of ketones, esters, alcohols and hydrocarbons.
- an extract containing a mixture of ursolic acid and oleanolic acid is isolated
- the organic solvent is removed from the extract and a mixture comprising ursolic acid and oleanolic acid is isolated
- this mixture obtained is dissolved in a mixture of water and/or an organic solvent, preferably acetone/water in a weight ratio of 50/50 to 95/5 while heating
- after the mixture is dissolved the solution obtained is cooled to a temperature of maximum 25 °C and crystals formed are separated as product from the rest.
- the product is blended with 1-99 wt % of a glyceride mix.

16. Process for making a blend according to claim 15 wherein the product is mixed in appropriate amounts with a glyceride selected from the glycerides from claims 6 and 7 in amounts appropriate to give the correct amounts according to claim 5, whereupon the total blend is homogenised.

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